

UNIVERSITY PUBLICATIONS

EIGHTIETH YEAR---NO. 5

Seventh Annual Catalogue

of the

New York State School of Agriculture

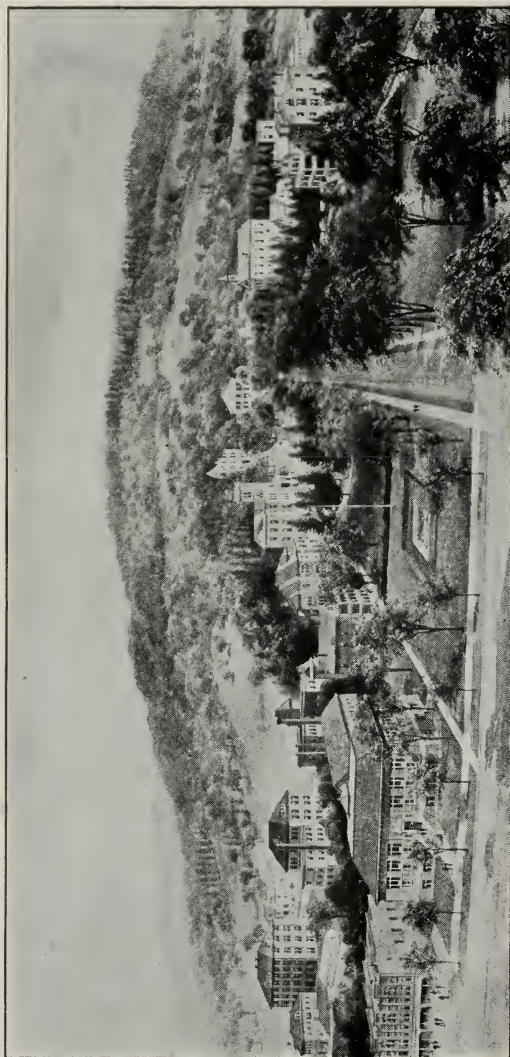
At Alfred University, Alfred, N. Y.

For School Year 1916-1917

PUBLISHED BI-MONTHLY BY ALFRED UNIVERSITY

MARCH, 1916

Entered January 25, 1902, as second-class matter, Post Office, Alfred,
N. Y. Under Act of Congress of July 16, 1894.



ALFRED UNIVERSITY—Founded in 1836

*School Calendar 1916-17

Re-examinations.....Monday, October 2, 1916
Registration Day.....Tuesday, October 3, 1916
Classes begin.....Wednesday morning, October 4, 1916
Thanksgiving Recess begins.....Wednesday noon, November 29, 1916
Classes resumed.....Monday morning, December 4, 1916
First Term closes.....Thursday noon, December 21, 1916

Re-examinations.....Tuesday, January 2, 1917
Second Term begins.....Wednesday morning, January 3, 1917
Second Term closes.....Thursday, March 22, 1917

Third Term begins.....Wednesday morning, April 11, 1917
Third Term closes.....Thursday evening, June 21, 1917

*The school year is divided into three terms of approximately twelve weeks each and the work is so arranged that a student may complete the course in two years of three terms each, or in three years of two terms each; that is, students who find it necessary to remain at home during the summer months may attend during the first and second terms only, and still complete the course by taking an extra year. For fuller explanation see pages 10-15.

Board of Managers

BOOTHE C. DAVIS, Ph. D., President	Alfred, New York
VERNON A. BAGGS, Secretary	Alfred, New York
CURTIS F. RANDOLPH, Treasurer	Alfred, New York
B. SHEFFIELD BASSETT	Alfred, New York
IRA A. PLACE	New York City
HON. DANIEL LEWIS	New York City
JOHN J. MERRILL	Alfred, New York
D. SHERMAN BURDICK	Alfred, New York
FRANK L. GREENE	Alfred, New York
FRANK SULLIVAN SMITH	New York City
HON WILLIAM J. TULLY	Corning, New York

Ex-Officio Members

HON. CHARLES S. WILSON,	State Commissioner of Agriculture
Dr. BEVERLY T. GALLOWAY,	Director State College of Agriculture
HON. FRANK N. GODFREY,	Past Master of State Grange

Executive Committee

BOOTHE C. DAVIS, President	JOHN J. MERRILL
CURTIS F. RANDOLPH, Treasurer	D. SHERMAN BURDICK
VERNON A. BAGGS, Secretary	FRANK L. GREENE
and Auditor	B. SHEFFIELD BASSETT

Faculty and Officers of Administration

*BOOTHE COLWELL DAVIS, A. M., Ph. D., D. D., President
Rural Sociology and Ethics

WILLIAM JOSEPH WRIGHT, M. S., Director
Horticulture

CHARLES ORRIN BUBOIS, B. S., Assistant Director
Soils, Crops and Farm Management

ANGELINE WOOD
Domestic Science and Domestic Art

FREDERICK SHERMAN PLACE, A. M.
Natural Science and Economic Biology

BYRON ERNEST PONTIUS, B. Sc.
Animal Husbandry and Dairy Industry

*LINTON BROWN CRANDALL, B. S.
Farm Mechanics

SUSAN MAY LANGWORTHY, Ph.B., Librarian and Registrar
Instructor in English

JULIA DABOLL WOOD
Instructor in Domestic Art

*CHARLES H MILLIGAN
Chemistry

LLOYD RAYMOND WATSON, A. M.
Instructor in Chemistry

GRACE LUCILE CHEESMAN
Instructor in Domestic Science and Domestic Art

*RAY WINTHROP WINGATE
Instructor in Music

*IVAN LESTER FISKE, B. S.
Instructor in Physical Training and Hygiene

LANGFORD C WHITFORD, B. S.
Instructor in Farm Mechanics

LUTHER BANTA, B. S.
Instructor in Poultry

MADELIA HART TUTTLE
Instructor in History; Director of Student Literary Activities

E EVERETT POOLE, Superintendent of Farm
Instructor in Farm Practice

WILLIAM H THOMAS
Instructor in Farm Mechanics

ALEXANDER HIGBEE REMSEN
Foreman of Grounds and Instructor in Greenhouse Management

ADELBERT SHEFFIELD
Instructor in Dairying

*CORTEZ R. CLAWSON, A. M.
University Librarian


*CURTIS F. RANDOLPH
Treasurer

*VERNON A. BAGGS
Auditor

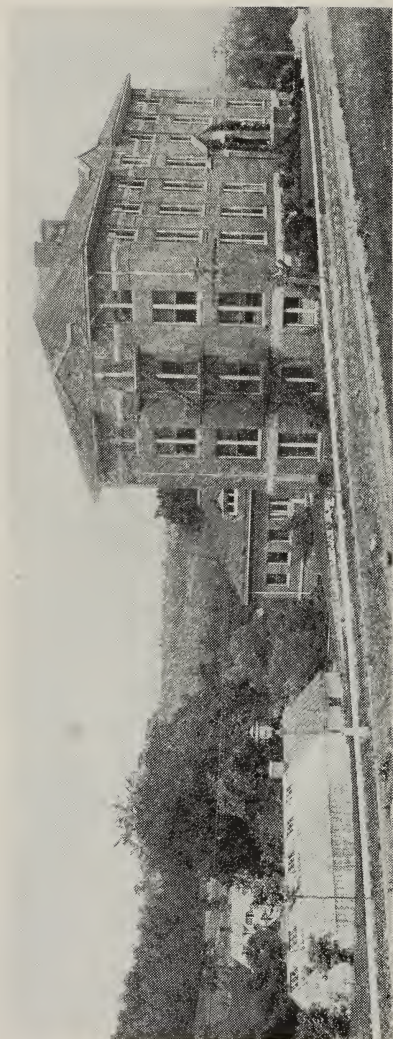
*RUTH L. PHILLIPS, Ph. B.
Secretary to the President

NELLIE V. BARKHOUSE
Secretary to the Director

* Also connected with other departments of the University and receiving a part of their salary therefrom.



Digitized by the Internet Archive
in 2012 with funding from
University of Illinois Urbana-Champaign



MAIN BUILDING
New York State School of Agriculture

The School of Agriculture and Home Economics

The School of Agriculture at Alfred University is a State School established and maintained wholly by the State of New York.

There are hundreds of young men in the State of New York who expect to be farmers and who for various reasons have never attended high school, or have not completed a high school course.

Many of these men would like to take a course at an agricultural college but they have not had sufficient preparation to pass the entrance examinations. Neither do they feel that they can spare the time or the money to go back into the high school and then spend four additional years in college. To many, this is well nigh impossible and so they have been practically denied the training and advantages which a few of the more fortunate are offered.

There are also a large number of young women who wish to secure a broad general training and at the same time obtain practical instruction in cooking, sewing, home nursing, sanitation; in fact, in general homemaking. It may be impossible for them to attend college; they may not be prepared to enter college; or they may not wish to spend the full four years necessary to complete a college course.

It is for these very people that this School was established. It offers thorough courses of instruction in the various lines of Scientific Agriculture and Home Economics, yet requires only a common school education of those who desire to enter.

Many of the students at the School are high school graduates who desire to secure a practical training in agriculture or home economics in the shortest possible time. These students are given credit for much of the work done in the high school and are able to complete the courses in a correspondingly shorter period.

The School was established in 1908. In that year and the following, a total of \$115,000 was appropriated for the purpose of buying the necessary land, erecting buildings and providing equipment. The annual maintenance voted by the State for the School approximates \$40,000.

Tuition is free to residents of New York State and there are no laboratory fees.

Buildings

Agricultural Hall: This, the main building, is a large four story structure of brick and stone. It contains the main classrooms, several of the laboratories and offices, and an assembly room with a seating capacity for 300 students. The third floor is occupied by the Department of Home Economics.

Dairy Building: This is also of brick and stone, and is fully equipped for making butter and cheese and for the commercial handling of milk and cream. It contains also a farm dairy equipment and apparatus for work in dairy bacteriology. In addition, a model farm dairy is in operation at the farm barns.

Greenhouse: A Greenhouse of modern construction, 22 feet wide and 66 feet long, is available for instructional purposes and is used in connection with the study of Botany, Farm Crops and Vegetable Gardening. The common forcing crops are grown, and vegetables and bedding plants started for spring planting.

In addition to the above, several of the other University buildings are used by the School. The classes in chemistry, drafting, farm buildings and physical training; also woodworking and blacksmithing are held in college buildings. Students are also privileged to use the University gymnasium.

Farm

A farm of 230 acres is owned by the School and is about one-half mile distant. It is available for student practice, experimental and demonstration work. The four chief breeds of dairy cattle, two stallions, four brood mares, hogs, sheep and poultry constitute the working basis of the farm, and furnish valuable laboratory material. The common field crops are grown; and on the demonstration plots, variety tests and experiments are conducted. A young orchard of two hundred trees, a planting of small fruits, a bearing orchard, a large modern barn, a dairy barn, a milk house, poultry plant, piggery and other buildings, all well equipped, provide ample facilities for practical, as well as demonstration work.

Object of School

The object of the School is to give definite, practical instruction in agriculture and home making to students who, for various reasons, are unable to attend college. To this end, therefore, the courses are short and practical, containing a minimum amount of theoretical matter. The courses prepare for living in the country.

whether that living contemplates actual farming, or some more technical application of scientific agriculture and domestic science. The courses do not prepare specifically for teaching in the common school or high school. Special technical instruction is offered for those who wish to fit themselves to fill salaried positions.

Admission

Applicants should have the following qualifications:

1. They should be at least sixteen years of age.
2. They should have completed the school work of the first eight grades as taught in the common schools.
3. They should be in good health and of good moral character.

Young men will not be granted a diploma until they have worked at least three months during the growing season on some farm approved by the faculty of the School. This experience may be secured during the summer vacation.

Students should plan to enter at the beginning of the fall term if possible. If this is not possible, they may enter at the beginning of the second term. It is not possible to enter at the beginning of the third term.

Expenses

Tuition is free to all students who are bona fide residents of the State for one year prior to admission to the School. Students outside of the State wishing to enter the School should correspond with the Director concerning the tuition charge. There are practically no laboratory fees.

The estimated cost of living is itemized below:

Board	\$3.50 to \$4.00 per week
Room, light and heat	1.00 per week
Laundry50 per week
<hr/>	
Total	\$5.00 to \$5.50 per week

The cost of books will range from \$5.00 to \$10.00 per term. Students taking the agricultural course will be required to purchase a set of drawing instruments, costing about \$4.50. They will be used throughout the course. An inexpensive gymnasium suit and white suits to be used in the dairy are also required. The total necessary expense per term of 12 weeks will be about \$75.00.

Board and room, including fuel and light, may be had in private families at from \$4.50 to \$5.50 per week. Board may be had in clubs at from \$3.00 to \$4.00 per week.

For young women who apply early, rooms and board may be engaged in the women's dormitory, Ladies Hall; board at \$4.00 a week, room at from 60 cents to \$1.00 per week.

A dormitory for boys has been successfully operated for several years. Those who put in application early will be able to secure accommodations there. The cost of board and room in this dormitory called "Farmers' Club" is \$4.50 per week. Students who have had but little farm experience will do well to secure accommodations here, as it is located close to the farm barns.

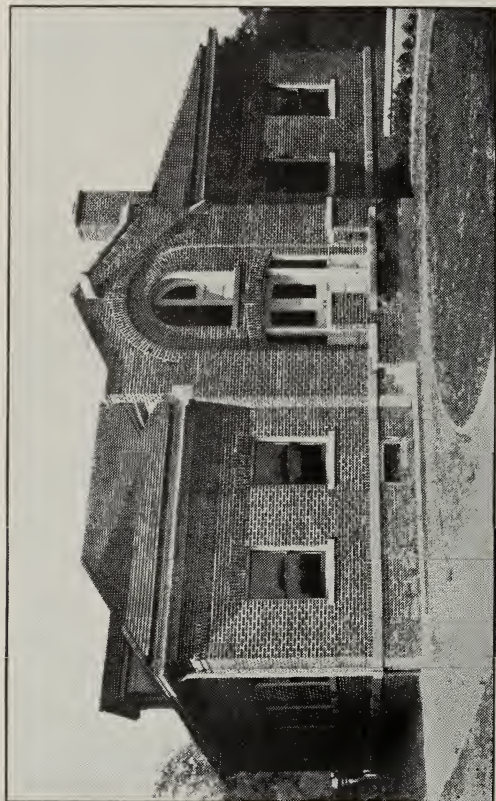
Self-Support

It should be borne in mind by all prospective students, and by parents sending their sons and daughters to school, that a school or college is a place to invest time and money, and that therefore the minimum amount of time should be spent in activities aside from those that directly promote education. The wise use of time in general, consists in earning enough money during the summer months to defray the expense of living during the months of study in the School.

There is, however, opportunity for a few students to earn a part of their expenses by working about the School and on the farm, and doing odd jobs about the village. As a rule, students should not attempt to do much work in addition to their regular class duties during their first year in School.

Positions

There is an increasing demand for young men with technical training in agriculture as farm managers, assistants on dairy, live stock or fruit farms, in state dairy and inspection work, and in creameries, cheese factories, nurseries, florists' establishments, etc. Although the first object of the School is to train young men and women to lead better and more helpful lives in their own home community, there are always those who for various reasons prefer to find employment elsewhere. So far, the School has been able to place all its young men graduates who so wished in very desirable positions, though it does not guarantee to do so.



DAIRY BUILDING

Two twelve weeks' courses have recently been added for young women who, in addition to the general Home Economics course, are interested in securing some special training that may be useful to them in earning a livelihood. One of these is a technical course in advanced Dietetics, designed to fit the student for expert dietitian work. The other is a course in advanced Dressmaking and Designing. These courses are in the nature of advanced work and are open only to those who have completed the work of the regular course.

Location of School

The School is located in the midst of a typical farming community, in the village of Alfred, Allegany County, New York, at an elevation of 1800 feet. It is two and one-half miles from Alfred Station, which is on the main line of the Erie Railroad between New York and Chicago. Connections may be made with the Buffalo division of the Erie and with the Pittsburg and Shawmut at Hornell; with the Wellsville and Buffalo at Wellsville; with the Pennsylvania at Cuba and Olean; with the New York and Pennsylvania at Canisteo; and with the Pittsburg and Shawmut at Belvidere and Friendship. A public bus meets all trains.

Alfred is a college town, made up of earnest, hard-working people. The college spirit is strong and clean. There are no saloons in the village and there never have been. In so far as it lies in the power of the faculty to do so, the personal comfort and welfare of the individual students are carefully supervised. The school accords no place to the undesirable young man or woman.

Students receive many advantages on account of their participation in the various activities of University life. They are eligible to membership on all University athletic teams and have access to the University library, gymnasium and tennis courts. At the same time the identity of the Agricultural School student as such is preserved through the many activities pertaining specifically to the School. Among these are the daily Assembly Exercises, the Country Life Club, Country Life Christian Associations, class organizations, etc.

The Country Life Club

This is the School literary and social society. Practically every student in school joins it and takes some part in debates, readings, essays and music. Here the School "yells" are propounded, student activities freely talked over, and social and parli-

amentary forms learned in the doing of the regular work of the club. Meetings are held with the School faculty in the Hall. Agricultural exhibits of various kinds are held under the auspices of the club.

Christian Associations

A Young Women's Christian Association and a Country Life Men's Christian Association are maintained by the students. These associations meet with members of the faculty in the main building on Sunday evenings.

Courses of Study

The regular courses of study are so arranged that they may be completed in three years of two terms each or in two years of three terms each. This arrangement makes it possible for the student who finds it necessary to remain at home during the busy season of the year, to secure the benefits of the School and complete the full course during the winter months.

In the agricultural course all students pursue the same subjects during the first year. These have been selected for the purpose of giving a well rounded knowledge of agriculture and agricultural conditions. In the senior year opportunity is offered the student to elect special work along the line in which he is most interested.

Graduates of approved high schools who have worked at least three months during the growing season on a farm approved by the School faculty, will be granted a diploma from the agricultural course after four terms of residence and upon the completion of 80 credits of technical work designated by the faculty. A list of subjects required of high school graduates taking the agricultural course will be found on page 14.

High school graduates can usually complete all the required technical work of the Home Economics course in four terms.

The advanced courses in Dressmaking and Designing and in Dietetics are offered in the spring term only.

Three Year Course

The two terms of the three year course year extend from about the middle of October to about the first of April with a short Holiday vacation. The subjects under the column marked "General" are required of both agricultural and home economics students.

First Year

Term I

AGRICULTURE		HOME ECONOMICS	
Farm Dairying.....	4	Cooking I.....	3
Forge I.....	2	Sewing I.....	2
Farm Practice.....	2	Drawing I.....	2
Personal Hygiene and Emergency Treatments	1	House Practice I.....	1
Physical Training I.....	1	Physical Training I.....	1
GENERAL			
Music I.....	1		
Arithmetic	3		
Botany	4		
English I.....	5		
Rural Sociology and Ethics....	1		

Term II

Breeds and Judging I.....	3	Cooking II.....	2
Drafting	3	Sewing II.....	3
Forge II.....	3	Drawing II.....	2
Farm Accounts I.....	2	Laundry	1
Mensuration	1	House Practice II.....	1
Physical Training II.....	1	Hygiene	2
		Physical Training II.....	1
Music II.....	1		
Physics	5		
English II.....	5		

Second Year

Term I

Farm Management.....	4	Dietetics I.....	4
Forestry	2	Cooking III.....	2
Woodworking I.....	4	Sewing III.....	2
Cement	2	Home Decoration I.....	2
Breeds and Judging II.....	3	House Practice III.....	1
Chemistry I.....	5		
Parliamentary Law.....	1		
English III.....	4		

Term II

Field Crops.....	5	Cooking IV and V.....	2
Woodworking II.....	2	Sewing IV.....	3
Poultry I.....	3	Home Decoration II.....	2
Climatology	2	Household Management.....	3
*Elective	4	Home Nursing.....	2
Chemistry II.....	5		
History I.....	4		

Third Year

Term I

AGRICULTURE	
Feeds and Feeding I.....	3
Fruit Growing.....	4
Soils	4
*Electives	6

HOME ECONOMICS	
Chemistry III.....	4
Sewing V.....	3
House Practice IV.....	3
*Elective	4

GENERAL	
Landscape Gardening.....	2
History II.....	4

Term II

Breeding	3
Farm Machinery.....	2
Farm Law.....	1
Vegetable Gardening.....	3
Insect Pests and Plant Diseases	4
*Elective	6

Sewing VI.....	2
Sanitation	3
Household Chemistry.....	3
Insect Pests and Plant Diseases	3
House Plans.....	2
Home Gardening.....	2
*Elective	2

History III.....	3
------------------	---

*For list of Electives see page 14.

Two Year Course

The first two terms of the two year course will be practically the same as in the three year course.

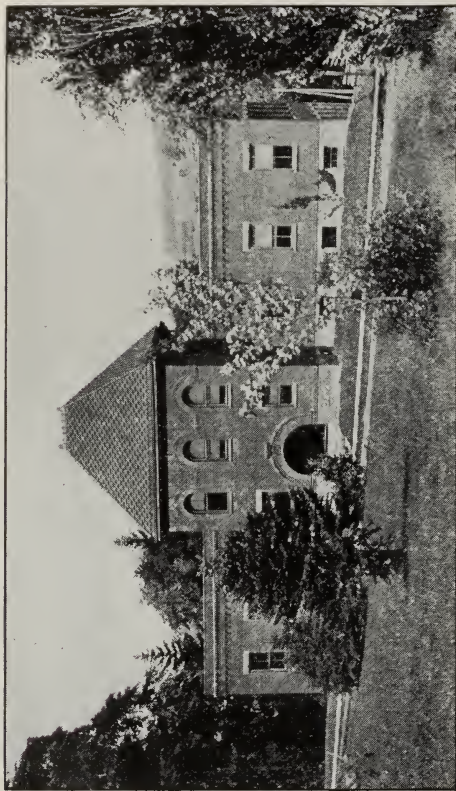
First Year

Term I

Farm Dairying.....	4
Forge I.....	2
Farm Practice.....	2
Physical Training I.....	1
Personal Hygiene and Emergency Treatments	1

Cooking I.....	3
Sewing I.....	2
Drawing I.....	2
House Practice I.....	1
Physical Training I.....	1

Music I.....	1
Arithmetic	3
Botany	4
English I.....	5
Rural Sociology and Ethics....	1



BABCOCK HALL

Contains the Chemistry and Woodworking Laboratories and Gymnasium

Term II

AGRICULTURE

Breeds and Judging I.....	3
Drafting	3
Forge II.....	3
Farm Accounts I.....	2
Mensuration	1
Physical Training II.....	1

HOME ECONOMICS

Cooking II.....	2
Sewing II.....	3
Drawing II.....	2
Laundry	1
House Practice II.....	1
Hygiene	2
Physical Training II.....	1

GENERAL

Music II.....	1
History I.....	4
English II.....	5

Term III

Fruit Growing.....	4
Feeds and Feeding I.....	3
Soils	4
*Elective	6

Sewing III.....	2
Sewing IV.....	3
House Practice III.....	1
Home Gardening.....	2
*Elective	4

Landscape Gardening.....	2
History II.....	4

Second Year

Term I

Farm Management.....	4
Forestry	2
Woodworking I.....	4
Cement	2
Breeds and Judging II.....	3

Dietetics I.....	4
Cooking III.....	2
Sewing V.....	3
Home Decoration I.....	2

Chemistry I.....	5
Parliamentary Law.....	1
English III.....	4

Term II

Field Crops.....	5
Poultry I.....	3
Woodworking II.....	2
Climatology	2
Elective	4

Cooking IV and V.....	2
Home Decoration II.....	2
Household Management.....	3
Home Nursing.....	2
House Plans.....	2

Chemistry II.....	5
Physics	5

Term III

Farm Machinery.....	2
Farm Law.....	1
Vegetable Gardening.....	3
Insect Pests and Plant Disease	4
Breeding	3
Elective	6

Sewing VI.....	2
Sanitation	3
Household Chemistry.....	5
Insect Pests and Plant Diseases	3

History III.....	3
English III.....	4

Electives

Term I

AGRICULTURE	
Farm Buildings.....	4
*Cheesemaking (advanced)....	2
Dairy Bacteriology.....	2
Small Fruits.....	2
Greenhouse Management I.....	2
Poultry II.....	1
Poultry III.....	3
Public Speaking.....	1
Pedigrees	1
Advanced Stock Judging.....	2
Surveying and Leveling.....	2

HOME ECONOMICS	
Buttermaking	2
Art Needlework.....	2
Basketry	2
Small Fruits.....	2

Term II

Woodworking (Special).....	2
Veterinary Science.....	2
Farm Accounts II (Cost Accts.)	2
Feeds and Feeding II.....	3
Fertilizers	2
Poultry IV.....	1
Greenhouse Management II....	2
Cow Testing.....	3
*Butter and Cheese.....	4

Millinery	1
Handwork	2
Poultry I.....	2
Dietetics II.....	2

*Will not be offered in the spring term of the two year course.

Course of Study for High School Graduates

High School graduates will be granted a diploma in Agriculture on the completion of four terms of residence work comprising 80 credit hours as follows:

SUBJECT	CREDIT
Farm Dairying.....	4
Farm Practice.....	2
Physical Training I.....	1
Forge I.....	2
Rural Sociology.....	1

Breeds and Judging I.....	3
Forge II.....	3
Farm Accounts I.....	2
Physical Training II.....	1

Farm Management.....	4
Woodworking I.....	4
Breeds and Judging II.....	3
Parliamentary Law.....	1

SUBJECT	CREDIT
Field Crops.....	5
Woodworking II.....	2
Poultry I.....	3
Chemistry II.....	5
Fruit Growing.....	4
Soils	4
Landscape Gardening.....	2

Farm Machinery.....	2
Farm Law.....	1
Vegetable Gardening.....	3
Insect Pests and Plant Diseases	4
Feeds and Feeding.....	4
Elective (technical Agricultural subjects only).	10
Total	80

In addition to the above, students who do not present satisfactory credentials in Physics, Chemistry I and Botany, will be required to take these subjects also.

Advanced Courses for Women

For young women who have completed the regular course in Home Economics and who wish to pursue additional work, two twelve weeks' advanced courses are offered. One is a course in Dressmaking and Design, the object of which is to prepare young women for expert dressmaking and costume designing. The other is an advanced course in Dietetics, the object of which is to prepare young women for expert dietitian work.

Courses in Dressmaking and Designing

Costume Design.....	2	hours
Textiles	2	"
French Modeling.....	2	"
Sewing (advanced).....	2	"
Practical Dressmaking.....	12	"

Courses in Dietetics

Dietetics	5	hours
Institutional Management.....	2	"
Marketing, Accounts, etc.....	4	"
Advanced Nursing.....	2	"
Bacteriology	3	"

These courses are offered in the spring term only.

Explanation of Courses

NOTE—These courses are arranged alphabetically. "2-2" after a subject means 2 recitations and 2 laboratory periods per week, etc.

Arithmetic 3--0

The course in arithmetic aims to develop speed and accuracy in solving the problems pertaining to the business of the farm. It includes a review of fractions and percentage; short methods of computing interest and partial payments; ways of measuring stacks, bins, mows, etc. All students who are not high school graduates will be required to take this subject or to demonstrate through examination that they have had its equivalent.

Art Needlework 0--2

The different kinds of embroidery and fancy stitches are taught and applied to table linen, table covers, and waists.

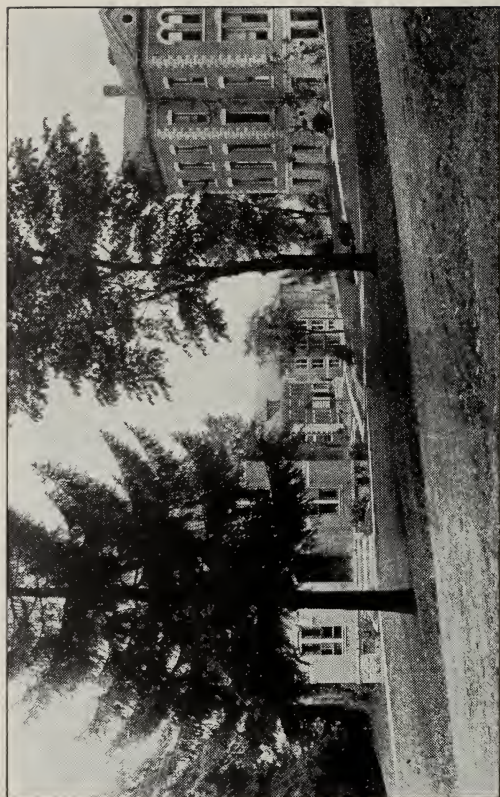
Basketry 0--2

An elective course in basket making with reeds and raffia. Some attention will be given to dyeing and finishing the materials for design work. Students may retain the articles made by paying for the materials used.

Breeds and Judging

I. 2--1. This course will include a study of the history, development, characteristics and adaptability of the various types and breeds of livestock. Practical work in individual judging and in competitive judging within breeds and among different breeds will be conducted. Horses and sheep will be studied.

II. 2--1. A continuation of course I in which cattle and hogs will be considered.



THE NORTH CAMPUS

Breeding 3--0

Breeding is an advanced course taking up the principles and general laws of breeding; heredity; variation and selection; in-and-in breeding; line breeding; the application of these laws to herds; and herd management during breeding operations.

Botany 2--2

The course includes lectures and demonstrations on the properties of the air and of the common elements which enter into the composition of the plant; parts of the seed and the function of each; tests for starch and protein; method of growth of seeds as influenced by heat, moisture, light and air; germination tests; study of the root, stem and leaves; relation of osmosis to plant nourishment; study of the inflorescence of common flowers, wheat and corn; and the development of fruits.

No credit is given in this course for high school Biology except on the presentation of a satisfactory note book showing that substantially the same work has been covered.

Butter and Cheese 1--3

This is an elective course, designed to give special attention to the care of milk and the manufacture of butter under factory conditions. It takes up, more or less in detail in laboratory and lecture work, the operation of cream separators, pasteurizers, power churns, etc., the preparation of starters and the ripening and churning of cream under creamery conditions. Part of the time will be utilized in the commercial manufacture of cheese, particularly of the Cheddar variety, and will include the acid and rennet test and the cutting, milling and pressing of cheese.

Cement 1--1

A study of cements, sand, gravel, and the proper proportions for mixing these to make concrete. Several brands of cement will be tested for strength, to determine the right mixture for the different uses to which concrete may be put. Concrete fence posts and blocks for silos and walls will be made during the course.

Chemistry

I. 3-2. The work in Chemistry is marked by a large amount of laboratory work, supplemented by class drill and frequent reviews. The ability to observe accurately and to make deductions therefrom is developed throughout the course. The course includes the study of air, water, combustion, the metals and non-metals, acids, bases, salts, neutralization, the chemical equation, and simple chemical calculations.

II. 3-2. This course includes the study of ash and the organic compounds in plants; the chemistry of plant growth; feeding value of crops and of mill products; fermentation and digestion. This work is planned as a scientific foundation for the courses in foods, animal and plant husbandry, soils and fertilizers.

III. 2-1. This is an elementary course in organic chemistry as a preparation for household chemistry.

Cheesemaking (advanced) 0-2

An elective course in which the subject of cheesemaking is studied in detail with special reference to factory conditions. Several varieties of cheese are studied in this course. (Given in the fall term only.)

Climatology 2-0

This course instructs the student in the use of the weather forecast; tabulating of data obtained from the rain gauge, the barometer and the thermometer; the cause of prevailing winds and the origin of storms; the government method of forecasting weather; a study of weather maps; plotting maps for weather forecasts, comparing prediction with government maps of same date, and operating the weather station located at the School.

Cookery and Foods

The courses in cooking aim to give the students a knowledge of food materials, their value to the body, and the principles underlying the methods of cooking.

I. 1-2. The elementary work in cooking begins with a brief study of the kitchen, its furnishings and their care. Air, water and food in their relation to life are considered. Food materials are classified according to their uses in the body. The effect of heat

on the various food nutrients is studied, followed by the different methods of cooking. Each class of foods is then taken up separately, with lessons on the preparation of cereals, vegetables and meats for the table.

II. 0-2. This course takes up the study of flour and the flour mixtures. The different means used for raising flour mixtures are given with experiments in the action of baking powders and yeast. Six lessons in bread making are given. Salads and desserts are also taught in this course.

II. 0-2. This is a brief course of eight lessons on canning, preserving, pickling and jelly making.

IV. 0-2. Lectures on table laying and serving are given, followed by practical work in the planning and serving of meals.

V. 1-1. As diet plays an important part in recovering from disease, a course in invalid cooking is given. This includes liquid diet, light diet, beverages and diet for special diseases.

Cost Accounts

I. 1-1. This course offers much practice in handling checks, filing bills and receipts, and in making inventories on local farms. The cost of producing a special crop on several individual farms will be secured from actual diaries kept on these farms. By this means the student can compare methods of production and determine the best under given conditions.

II. 1-1. Elective. This course will be based upon actual data containing records of labor to be charged to the different farm enterprises. Cost per hour of man labor and horse labor will be determined, and gain or loss on the different kinds of crop and stock will be secured. The main object of the course is to learn which enterprises are least profitable and to eliminate or improve these enterprises. Prerequisites: Farm Accounts I or high school bookkeeping.

Cow Testing 1-2

This is an elective course supplementing the course in Farm Dairying, and is designed principally to fit the student to take charge, upon graduation, of cow testing associations and to do advanced registry and semi-official testing. The student is required to follow the rules and regulations for the various associations, to keep the necessary records, and to make out official and semi-official reports.

This course is also valuable to the regular or short course student wishing to apply it in the weeding out of unprofitable cows in his own dairy. The laboratory work of this course will be done with the School herd.

Dairy Bacteriology 1-1

This is a laboratory and lecture course in which the relation of bacteria to the production and the manufacture of dairy products is studied. Bacteria tests are made for efficiency of coolers, bottles, milk pails, separators, etc.; and the isolation of different species of bacteria as found in milk is considered. Special attention is given to methods of making bacteria counts in milk and in farm and stable sanitation. Elective.

Dietetics

I. 3-1. The relative value to the body of the different food nutrients is studied and the proportion of nutrients needed to give a balanced diet. Practice is given in making out balanced dietaries.

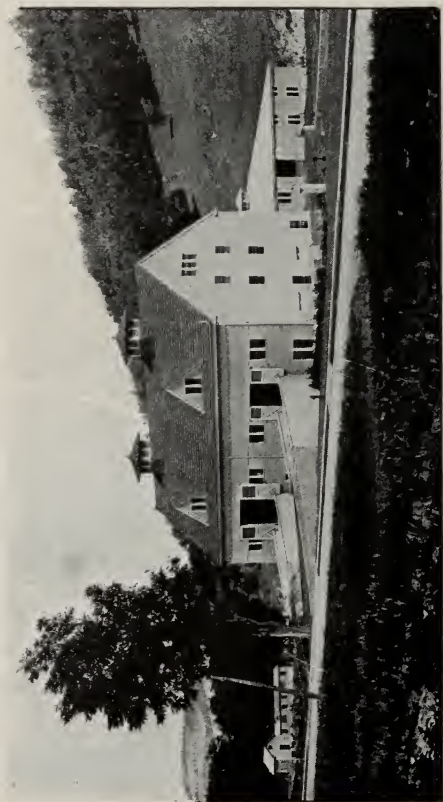
II. 2-0. A study of the State and Federal food laws, also a further study of dietaries.

Drafting and Shop Work

The object of the shop work in the School of Agriculture is not to teach the boys to become carpenters and blacksmiths, but to give them enough of this training to make them independent of the carpenter and the blacksmith for the little repairs which often are most needed at a time when the farmer is least able to go to town to have this work done. It is also the purpose of this instruction to encourage students to make all the repairs possible for the summer season during the winter months when work is least crowding. These courses include drafting, forging, woodworking, farm machinery and farm buildings.

Drafting 0-3 (Men)

The aim of this course is to give the students a knowledge of how to make and use working drawings for any purpose. The proper use of tools and drawing materials is emphasized, and accuracy and neatness are insisted upon. The finished drawings made in this course are used in the shopwork following. (See "Woodworking.") The knowledge gained in this course is necessary for the work in Farm Buildings.



THE FARM BARN

Drawing (Women)

The object of the following courses is to develop practical good taste in the student so that she will be able to plan and furnish a restful, artistic home at small expense.

I. 0-2. This course is a consideration of beauty and the means of producing it. It consists of exercises in making finely proportioned division of space in surface decoration, well-balanced arrangement of dark and light, and harmonious coloring.

II. 0-2. This is a continuation of the first course adding the application of design to special uses. Stenciling and block printing are given.

English

There is no study in the course that is of greater value to the prospective farmer than "English." At every turn he must meet men of other kinds of work who outdistance him, many times, mainly because they command good language forms.

I. 5-0. This course is elementary. It comprises spelling, composition, grammar, and the study of English masterpieces. Throughout the course, special pains are taken to help students form correct habits of speaking and writing.

II. 5-0. The second course is a continuation of English I, and is devoted to giving increased facility in the use of composition and to familiarizing students with some of the simpler literary masterpieces.

III. 4-0. This course consists of the study of literary masterpieces of American and English writers. Reports of supplementary reading and essays on subjects chosen by the student are required.

Farm Buildings 0-4

Each student taking this course is expected to work out a full set of plans for at least one of the more important farm buildings, and to figure out a bill of the materials needed to construct the building designed. A fair knowledge of building construction is gained during the course so that the student will be able to construct the simpler farm buildings, if he wishes, or supervise their construction. Elective.

Farm Buttermaking 2--2

This is a laboratory and lecture course, elective for young women, which deals with dairy products as properly handled and managed in the country and village home; how to care for milk utensils; how to keep milk fresh and free from scents; and how to make butter in the farm home. (Not given in the spring term).

Farm Dairying 2--2

Class and laboratory work is given in the Babcock test, acid and lactometer tests, cream separation and butter making under farm conditions. It is an elementary course required of those taking advanced work in dairying.

Farm Law 1--0

Under this head, a course of lectures and recitations is given on the common law practice and legal rights pertaining particularly to farming and farm interests.

Farm Machinery 0--2

This is a study of machines used on the farm, including the various types of farm motors. Actual machines will be available for this work, and will be taken apart and re-assembled by the students. The principle on which each is constructed will be discussed, as well as methods of adjustment and repair. Special attention will be given to motive power for farm use including gas and steam engines, electric motors, etc. Elective.

Farm Management 2--2

This course includes a study of the relation of capital and the personal qualifications of the farmer to the type of farms selected, the buying or renting of the farm, the arrangement of the fields and buildings, the purchase of the stock and machinery, the method of determining the system of farming to be followed, the crops to be sold, the method of selling and the income expected, the business relation of the farmer, the labor question on the farm, and other farm economy problems.

Farm Practice 0-2

During the first term at the School, students taking the course in agriculture are required to demonstrate their knowledge of actual farm operations. Students who have had little or no farm experience will be required to devote four hours per week during the first term to this subject and must be able to perform the ordinary farm operations in a satisfactory manner before a passing grade will be given. The work will be in charge of the superintendent of the farm.

Feeds and Feeding

I. 3-0. This course includes a study of the principles of animal nutrition which underlie the successful feeding of live stock; selecting and calculating of rations from various feed stuffs; and their practical application to the different classes of farm animals. Special attention is given to the feeding of dairy cattle.

II. 3-0. This is a continuation of Course I. The feeding, care and management of horses, hogs and sheep will be strongly emphasized. Methods of fitting, and the feeding and care of test cows in high production will be considered. Some experimental work with the School herd will be conducted. Elective.

Fertilizers 1-1

The topics treated are: meaning of soil fertility, advantage of natural manures over artificial fertilizers, direct and indirect effect of manures, comparative value of different forms of nitrogenous fertilizers and limes, source and relative value of different phosphates, the importance of potash as a constituent of fertilizers, forms of potash, cost and comparative value of high-grade and low-grade fertilizers, home-mixing of fertilizers, interpretation of chemical analysis of fertilizers, and fertilizers best adapted to individual crops. Elective.

Field Crops 3-2

Attention is given to the study of the field crops grown in southern New York. Potatoes, oats, meadows, corn, barley, buckwheat, and alfalfa are given special emphasis.

Forestry 1-1

The course covers the following problems: the use of the farm wood-lot, how a well kept wood-lot increases the selling price of the farm, thinning to improve conditions of growth, cutting of mature trees in such a manner that the succeeding growth may be helped, clear timber, necessity for removing dead or diseased trees, protecting wood-lot from fire, relative value of forest grown from sprouts and from seedlings, sowing seed or planting seedlings on waste pasture land, and the necessity of keeping grazing animals from the young forests.

Forge Work

I. 0-2. This is a study of the fundamental operations of working iron either cold or hot. The student is taught, first, how to build and manage the fire to get the best practical results. During the course the boys learn how to make from steel some of the tools found useful on the farm.

II. 0-3. Continuation of Course I.

Fruit Growing 3-1

This course will consider the problems of fruit growing from the standpoint of orchard management practicable to the farmer. Incidentally, commercial orcharding features will receive attention. Problems from selecting and preparing orchard sites, to picking, marketing and storing the harvest, will be duly recognized in class room, laboratory, and field practice. Special attention will be given to spraying, pruning, and orchard renewal.

Greenhouse Management

I. 1-1. A lecture and laboratory course designed to acquaint the student with the principles of greenhouse construction and management, including heating, ventilating, watering and plant propagation. Elective.

II. 1-1. A continuation of Course I, in which special instruction and practice are given in the growing and care of the common vegetable and florists' forcing crops. The School greenhouses are available for practice work in this course. Elective. Prerequisite, Course I.

Hand Work 0--2

This course includes the principles of crocheting, knitting and tatting, and their application to the finished article. Hand and machine brading, wool embroidery, cording and finishing stitches are also taught.

History and Government

I. 4--0. This course deals with the early history of America, its discovery and colonization. This will be supplemented by a series of lectures on general European history with special reference to those events which form a background for our own history and civilization.

II. 4--0. A continuation of Course I which takes up step by step the progress of our country from the colonial period to the present time. Emphasis is laid on the political and industrial aspects, especially as they have affected agriculture, rather than on the military.

III. 3--0. Civics. In this course the student is made familiar with the fundamentals of government from its simplest form in the township through the more complex forms of county, state and nation. Special attention will be given to recent and pending legislation and its significance to the farmer.

Home Decoration

I. 0--2. This course deals with the application of the principles of beauty to household decoration. Actual work will be done in the making of window and door hangings, couch and table covers, and pillows.

II. 1--1. This course takes up the study of each room in a home, discussing and demonstrating how a modest home can be made beautiful, and also how to avoid ugly and inharmonious furnishings. Paints, wall colors, stencils and papers are discussed.

Home Gardening 1--1

A course for young women, designed to acquaint the student with the best varieties of vegetables and small fruits for the home garden; the management of hot beds and cold frames; the starting of early vegetable plants; and the making of garden plans. Laboratory work will be carried on in the greenhouse and garden. This course will also include lectures and practice in the growing of bulbs and houseplants.

Home Nursing 2--0

The sick room, its furnishings and care are important points in the home care of the sick. These and how to keep the bed in proper order and to perform the many little things required by the patient are considered. Attention is given to the nursing of special and contagious diseases. A study is made of disinfectants and their uses.

Household Chemistry 2--1

This course includes a study of some of the common food materials; such as, starches, sugars, syrups and baking powders, with tests for purity and food adulterants, and simple tests for their detection. Reagents for cleaning purposes in the household are also studied.

Household Management 2--0

The general management of the house includes the keeping of accurate accounts, the buying of supplies, and the general system and order in the household. This course takes up the house, its plan and arrangement of rooms. Suitable furnishings are discussed, with lessons on their care.

House Plans 0--2

This course consists of a study of house plans, as to their convenience and suitability for family life. Suggestions for improvements are made, when plans are lacking in the essentials. Following this study, the student makes an original plan to include all conveniences necessary for the most efficient home life.

House Practice 0--1

In order that practice work may go hand in hand with theory, this course has been introduced to give the students practice in the various operations necessary in the general care of the house, such as cleaning of silver, brass, and nickel; daily dusting; care of bath room; cleaning mirrors; and the care of floors. The work is carried on in the rooms of the department, one laboratory period per week being given to it.

House Sanitation: 2--1

This subject takes up the hygiene of the home. A study is made of the molds and bacteria as friends and foes of the housekeeper. Heating, lighting, ventilation, and water supply are discussed. The proper disposal of waste and methods of disinfecting such waste are considered.

Hygiene

A study of the care of the body; the hygiene of digestion, nutrition and elimination; care of skin, hair and teeth; habits of living; hygienic clothing. This course is supplemented by lessons on first aid to the injured, including wounds and their treatment; use of antiseptics; temporary treatment for sprains, dislocations and fractures; and the use of the emergency bandage.

Hygiene A. 2--0. A course for young women given by the department of Home Economics.

Hygiene B. 1--0. A course for young men given by the department of Physical Training.

Insect Pests and Plant Diseases

A. 2--2. For students in Agriculture. This course considers the structure of insects, the method of reproduction, and different stages of insect life, and time and method of control. Special emphasis will be placed on insects injurious to farm crops.

B. 2--1. For students in Home Economics. A course similar to the above, except that special emphasis is placed on economic household and garden insects.

Landscape Gardening 1--1

This course in a series of lectures, supplemented with lantern slides and excursions, will attempt to impress upon students the intrinsic value of the beautiful in the arrangement of buildings, walks, roads, and lawns of the home site. Rural art and the understanding and appreciation of its principles is the object sought in the course.

Laundry 0--1

Practice work is given in the methods of laundry work. A study is made of stains and their removal, also reagents used in cleansing, such as soaps, cleansing fluids and bluing.

Mensuration 1--0

A course designed to teach the student how to compute areas of irregularly shaped pieces of land and to acquaint him with the various terms used in land surveying and measurement. (Not required of students who have passed elementary algebra and plane geometry).

Millinery 0--1

This course is intended for home use only, to give an appreciation of this part of woman's dress, and enable the students to make good use of what they have. Materials, colors, and combinations are discussed. Old materials are renovated and used where possible. Practice is given in the making of a hat.

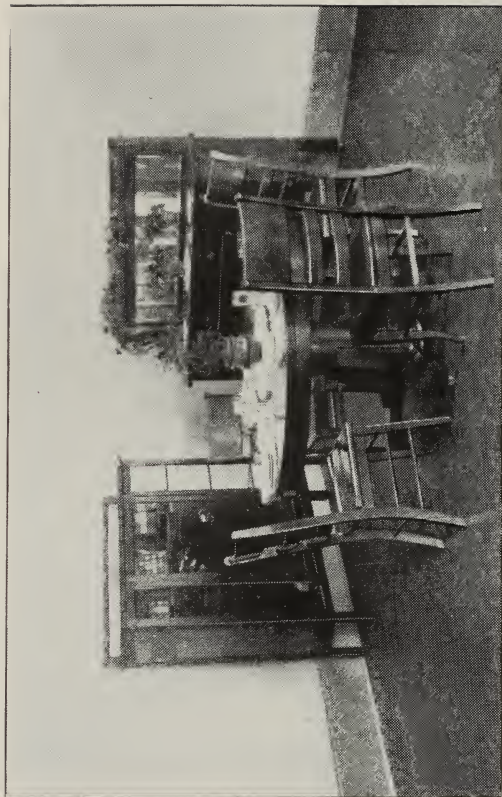
Music

It is the aim of the Department of Music to instill into the students a love and desire for good music. At the assembly hour, two days each week, the time is devoted to music; on Monday to chorus work and on Friday to a course known as Music Appreciation. By the aid of a victrola, selections from the world's best artists are given at the latter hour and are interpreted by the Professor of Music. The University chorus, which meets once each week, gladly welcomes all students who are able to pass the required examinations. A School orchestra, a glee club and other similar musical organizations are formed on the request of a sufficient number of interested students.

In addition to the above, two courses in Music are required of all students unless they are excused because of previous musical training.

I. 1-0. The object of this course is to familiarize students with the staff, keys, and notation; to enable them to sing at sight simple melodies; and to cultivate the ear to recognize certain melodies.

II. 1-0. This course deals with the position of sharps and flats in key signatures; bass clef; symbols; terms and expression. The object is to enable the student to sing and analyze at sight two and four part music, and to be able to notate simple melodies played on the piano. Prerequisites; Music I. No fee is charged.



A CORNER OF THE DINING ROOM
Home Economics Department

Parliamentary Law 1--0

This Course is intended to make students familiar with parliamentary practice and to give training in effective self expression. Practice will be given in oral and written presentation of topics related to a broader and more intelligent country life.

Pedigrees 0--1

This course is designed to teach the student the method of tracing pedigrees in the different herd books and to acquaint him with the best lines of breeding in each breed of live stock. It will familiarize the student with the different methods of registry and give him a clear conception of what constitutes a good pedigree.

Physics 3--2

This study begins with a review of the metric system, Pascall's Law and the Law of Archimedes. Density, specific gravity, centrifugal force, cohesion and capillarity are studied through demonstration, study and application. Following this are studies of the barometer, pump, water ram and syphon; the heating and ventilating of farm buildings; laws of inertia; levers and pulleys; and the principles of electricity applied to the construction of the battery, door bell, and telephone. Special laboratory work is given to students in home economics.

Physical Training

Physical training is quite as much needed by young people from the country as by those from the village or city. This is especially the case when a person changes from the active out-door life to the life of the student. Many students are greatly benefited by the physical training work given. This course is required of all students unless excused by order of a physician.

I. 0--1. During the fall, before the cold weather sets in, work is done in football, tennis, and on the track. Parents who object to football should write the Director to that effect, and other out-door sports will be substituted. During the in-door season, gymnasium work will be the order of exercises.

II. 0--1. The gymnasium work progresses regularly from that of the first term. Special exercises are given those who show any special physical weakness.

Poultry

I. 2--1. A general introductory course dealing with the more important principles of Poultry Husbandry and their practical application on the farm. It includes the development of the egg; natural laws influencing egg production; incubation, with a study of incubation devices; brooding and a study of brooding apparatus; breeds; judging; breeding; killing; dry and scald picking; packing; nomenclature; a study of varieties, age, sex, constitutional vigor and selection for utility; sanitation; parasites; diseases and preparation of insecticides; poultry-house construction; market eggs and poultry; feeding for egg production; fattening; feeding young chicks; feeds and rations; culling the growing chicks and the farm flock; water-fowl on the farm; managing the farm flock of turkeys; purchasing a poultry farm, with visits to nearby farms; and poultry farm management. Elective for women students.

II. 0--1. A practice course of 3 short periods per day, including Saturday and Sunday, for four weeks. Includes feeding, record keeping and the management of fowls for egg production and for fattening, including preparation for market. Assigned reading and a written examination will be required. Prerequisite, Poultry I. Elective.

III. 0--2. A practice course of 3 short periods a day, including Saturday and Sunday, for eight weeks. The work will be in two parts. First; practice in operating incubators, testing eggs, keeping records, and taking apart and setting up machines. Second; the management of brooders and a flock of chickens and the keeping of temperature, food and growth records. Assigned reading and a written examination will be required. Prerequisite, Poultry I. Elective.

IV. 2--1. Advanced Poultry Husbandry. This course is designed to afford those students who expect to enter the field of commercial poultry raising an opportunity to obtain further practice in poultry operations and to discuss subjects of special interest to the poultryman. The following topics will receive consideration: the history, scope and opportunities in poultry husbandry; bibliography; the history of breeds; drawing; caponizing; refrigeration and other means of preservation; advertising; poultry accounts; designing and drawing of poultry houses; the advantages and disadvantages of various methods of poultry keeping; and the laying out of poultry farms together with the use of the farm score-card. Prerequisite, Poultry I. Elective.

Public Speaking 2--0

As a senior elective, this course is designed for the purpose of carrying on the work begun in the English and parliamentary law classes. Its scope is practical rather than theoretical, and the instruction has as its aim the clear and forceful interpretation of thought to an audience.

Rural Sociology 1--0

This is a lecture course in which the origin, development, status and trend of our civilization are considered. Special reference is made to present rural problems; such as, co-operative movements, highway and transportation improvement, the rural school, the church, and the social outlook of the country.

Sewing

The object of this course is to enable the students to make their own garments, and to give them training in the selection of materials. The Snow system of drafting and cutting is used, whereby each student makes all of her own patterns.

I. 0--2. The first work in sewing is entirely hand-sewing. The various stitches used in finishing are given; such as, hemming, over-handing and stitching. This is followed by darning, patching, and the making of buttonholes. The making by hand of a small apron, completes the course.

II. 0--3. The use of the sewing machine is introduced in this course. The term's work includes pattern drafting, elementary and advanced, and the making of a complete set of underwear.

III. 0--2. The aim of this course is to give a thorough study of shirt waist making. It includes the fitting and making of three waists.

IV. 0--3. Dress patterns are drafted. A house dress of wash materials is made.

V. 0--3. The practical work in this course is the making of a wool dress.

VI. 0--2. The final course in sewing consists of the making of the graduation gown.

Small Fruits 1--1

An elective course which considers in detail the propagation and culture of the common small fruits; such as, strawberries, raspberries, blackberries, currants, gooseberries, and grapes, with special reference to both the farm garden and commercial plantations.

Soils 2--2

This course considers the function of the soil as furnishing root-hold and plant food; the influence of ice water, and erosion on the origin of the soil; the physical composition of the soil as determined by grading sieves, soil tubes, and sedimentation; kinds and textures of soils and their relation to air, drainage, temperature and depth of root penetration; chemical compositions of soils and plant foods they contain; and the importance of moisture and the methods of controlling the water content of soil.

Stock Judging (Advanced) 0--2

This is an advanced course which will consist of laboratory work only. The object of the course is to give the student a clearer conception of what constitutes a good type of animal. It will be a continuation of the laboratory work given in "Breeds and Judging." A number of high class herds are near, and at least one of these will be visited each week. The work will consist largely of placing animals from the breeders' standpoint, and from that of the judge in the show ring. One afternoon per week will be devoted to the work. Elective.

Surveying and Leveling 0--2

A laboratory course in the use of the level, compass, chain, and other common surveyor's instruments; and the methods of running boundary lines and grades for drains, walks, and drives. The surveying and mapping of a definite area will be a part of the required work. Elective.

Vegetable Gardening 2--1

A course in which the planting, care, harvesting and storing of the common vegetables is discussed from the viewpoint of both the home and the commercial garden. Special attention is given to the



DRESS FITTING
Home Economics Department

making and operation of hotbeds and cold frames and the starting of early vegetable plants. The laboratory work is carried on in the greenhouses and in the gardens. Much emphasis is placed on the practical work of this course.

Veterinary Science 3--0

A study of the physiology and functions of the various organs of farm animals, and the treatment from the farmer's standpoint of the common diseases and accidents to which the farm animals are liable. Occasional trips are taken to farms that afford clinic work.

Woodworking

I. 0--4. In this course the students learn the characteristics of the native woods and their use upon the farm, and are taught the proper use of the common woodworking tools and how to keep them in shape. So far as possible, the articles made are of a practical nature which the student may use on the farm.

II. 0--2. A course in which instruction is given in simple cabinet making and the use of stains, varnishes, etc.

III. 0--2. A continuation of course II. Elective.

Winter Short Course

A short term in agriculture is offered each winter for those who find it impossible to attend the regular long term courses. During this time, short, practical courses in animal husbandry, dairying, farm management, poultry, forestry, fruit growing, gardening, soils, and fertilizers will be given. Instruction in blacksmithing and woodworking will also be offered for those who desire it. Full particulars are given in a separate bulletin which will be mailed on request.

Farm and Home Week

One week during the winter of each year is set aside as Farm and Home Week. At this time experts from this and other states are present to lecture on various farming, domestic science and country life topics to which lectures the general public is invited. Few classes are held during this week. Boarding and rooming accommodations for out of town visitors may be secured by writing to the Director of the School or, on arrival, by inquiring at the information bureau. Students are required to attend the lectures.

Extension Work

Arrangements have been made with the College of Agriculture at Cornell University, whereby a large part of the agricultural extension work in Southwestern New York will be conducted co-operatively by that institution and the School of Agriculture at Alfred University. The direction of this work will be in charge of an agent representing each of these institutions, who is located at Alfred.

The object of this department is to extend the usefulness of these State Agriculture Institutions, by means of lectures, institutes, extension schools, etc., to be held in various parts of Southwestern New York, to those who are unable to go to either of these institutions for instruction.

Inquiries regarding this work should be addressed to the Department of Agricultural Extension. State School of Agriculture, Alfred, N. Y.

Summer Work For Students

In many cases provision can be made for students, who desire to do so, to stay during the summer upon the School farm or some modernly operated farm. This provision will be attempted for all agricultural students, because the student should spend at least one season when crops are growing and maturing, upon a farm that is under successful scientific management, and where at the same time he can receive scientific advice. This supplement of one summer term or more to the regular School course most surely enhances the value of the schooling to the student. This year, the School has been the active agent in finding good summer places for all students desiring positions.

Athletics

During the past year the athletic association of the College and the School of Agriculture have united to form one University Association. Students at the School of Agriculture are now eligible to membership on the regular "Varsity" athletic teams.

Student Publications

The students publish a weekly paper devoted to the interests of the University. It is edited and managed jointly by representatives from the several Schools.

A year book known as the Kanakadea is published each year by the Junior class of the College and of the School of Agriculture. It is a record of the achievements of the different classes and organizations.

Register of Students

1915-16

SENIORS

Allen, Fannie Marie
Bertine, Helen Wright
Bloodgood, Cyrus Mansfield
Boyes, Leighton Waterbury
Brandes, Grace Esther
Conderman, Joseph, Jr.
Cornwall, Lawrence Velzy
Decker, Alfred Jacob
Dennis, Harold Owen
Feagles, George Wilson
Herrick, Harry Groff
Horn, Florence Caroline
Humphrey, Richard Marden
Jimerson, Harry
Jordan, Bessie Jane
Keegan, Laura Marguerite
Kelly, Ethel Mae
Lewis, Marguerite
Loomis, Lynn LaRue
Makuen, Reeves
Martin, George Ward
Maure, Irving
Morlian, Ervant
Pickens, Jennings Davis
Place, Stella Anna
Platt, Gerald Erwin
Preston, James Clyde
Reynolds, Phyllis Belva
Robertson, William Henderson
Ross, Nina Frances
Saunders, Floyd William
Schondorff, Lewis Pedro
Sedlacek, Erwin
Shaw, Julia Madalene
Thayer, Almon Alonzo
Wight, Elliott Howell, Jr.
Wilson, Howard B.
Woodruff, William Myron

Alfred Station
Middletown
Geneva
Margartville
Wellsville
Brooklyn
Machias
Richmond Hill
Jasper
Pine Island
Binghamton
Wellsville
New York
Corning
Cuba
Binghamton
Groveland
Alfred Station
Bainbridge
Goshen
South Dayton
Richmond Hill
Troy
Lawton
Alfred
Painted Post
Hornell
Franklinville
Mohawk
Nichols
Richburg
New York
Richmond Hill
Alfred
Fillmore
Yonkers
Cameron Mills
Livonia

JUNIORS

Ayres, Arnim Jackson
 Boyd, Harry Snyder
 Brady, Joseph Walter
 Brainard, Frank E.
 Briggs, Joseph Luther
 Champlin, Francis James
 Dennis, Leland Charles
 Dennis, Leonard Edward
 Doty, Harold Craig
 Eaton, Harold Frederick
 Emerson, Bruce Wallace
 Emery, Raymond James
 Gorton, Hazel Eliza
 Greene, Carlton Palmer
 Grover, Atwood Howard
 Harwood, Charles Albert
 Hayden, Karl Oakes
 Higgins, Ernest Stout
 Holman, Raymond Winch
 Howe, Harry Graves
 Hughes, Henry Lyke
 Hull, LaRue Theodore
 Kelly, Andrew W.
 Kuhl, Ivan Washington
 Kull, George Washington
 McKay, Wm. Kenneth
 McNary, Augustus James
 Morse, Charles Joyce
 Palmerton, Ella Hannah
 Parkhurst, Charles Reginald
 Post, Howard Judson
 Radley, Harold Leonard
 Robinson, Robert Harland
 Scholz, Edward Rheinhardt
 Seaman, Percy Miller
 Sherman, Arta Amanda
 Talbot, Edward Baldwin, Jr.
 Whitford, Edwin Clark
 Williams, Richard Martin, Jr.
 Wilson, Nadyne Jennie
 Witter, Robert Ellsworth

Rockway, N. J.
 Andover
 New York
 Binghamton
 Sardinia
 Alfred
 Cameron
 Greenwood
 Wellsburg
 Olean
 Buffalo
 Hornell
 Corning
 Adams Center
 Rockway, N. J.
 Angelica
 Syracuse
 Plainfeld, N. J.
 White Plains
 Elmira
 Buffalo
 Owego
 Westfield, Pa.
 Lawrenceville, Pa.
 New York
 Caledonia
 Albany
 Pavilion
 Collins Center
 Rochester
 Pavilion
 Angelica
 Andover
 Elmira
 Rockville Center
 Geneva
 Cornwall-on-Hudson
 West Edmeston
 Eldred, Pa.
 Bliss
 Warsaw

FRESHMEN

Anthony, William Blancet
 Austin, Ward Beach
 Bailey, Edgar Horatio
 Bangert, Lawrence Eugene
 Beard, Charles Harold
 Booth, Albert W.
 Brooker, Ernest Oran
 Bruns, John Lewis
 Compton, Edward Nathan
 Cope, Roy Edward
 Corwin, Clarence Perkins
 Danser, Erving J.
 Der Arsenian, Arshavir B.
 Eftaxias, Lucas
 Fisher, Fabian
 Froh, Charles William
 Green, Percy
 Greenberg, Morris
 Hanchette, Florence M.
 Hendrickson, Ross Edward
 Horn, Katherine Marie
 Hubbard, Dorothy Potter
 Hults, Harold Elmer
 Hunt, Alfred Butterfield
 Jacobson, Herbert Adolf
 Johansson, Fredolf Rangnar
 Jones, Carlton Mead
 Knapp, Allen Grierson
 Knibloe, Donald James
 Knowlton, George Harold
 Levitt, Morris
 Lulejian, James M.
 McAdam, Minnie May
 McElroy, George Comstock
 MacMurray, Donald Lee

Sayville
 East Otto
 Conklin
 Richmond Hill
 Hornell
 Buffalo
 Lisle
 Richmond Hill
 Chazy
 Rochester
 Warsaw
 Akron
 Central Falls, R. I.
 New York
 New York
 New York
 West Park
 New York
 Wellsville
 Bay Shore
 Wellsville
 Plainfield, N. J.
 Marathon
 Marathon
 Hamburg
 Clifton Springs
 Akron
 Blaisdell
 Fillmore
 Gainsville
 Brooklyn
 New York
 Howard
 Monroe
 Allegany

Maglin, William Henry	Richmond Hill
Marble, Edson Judson	Delevan
Nicas, John D.	New York
O'Brien, Raymond Joseph	Warsaw
Oliver, Darwin Harrison	Warsaw
Parker, Charles Andrew	Millbrook
Peabody, Thomas Edward	Westerly, R. I.
Perry, Edward Hart	Richmond Hill
Pickell, Frank	Alfred
Pickup, Ralph Hugh	Cherry Creek
Powell, Jerome Edgar	Ridgeway, Pa.
Price, Burwell Allen	Buffalo
Robinson, Marion Llewellyn	Arkport
Rosenstein, Maurice	New York
Rounds, Gladys Marshall	Franklinville
Roy, Edwin Newman	Warwick
Saunders, Gates Forest	Hornell
Schnitman, Nathaniel E.	Buffalo
Smith, Charles George	Fillmore
Smith, Edward Chauncey Redman	Hunt
Smith, Wesley Henry	Warsaw
Spencer, Harold Warren	Lancaster
Stady, Albert Charles	Machias
Sullivan, Elisabeth Murriel	Alfred
Thompson, Raymond Spencer	Hunt
Trescott, Julian Kenneth	Pavilion
Tubbs, Parker Wilson	Portland
Tyler, Wilson Lucern	Newark Valley
VanDuzer, Julia Amanda	Horseheads
Wasson, Ellsworth D.	Corning
Wheaton, Harry B.	Atlanta
Wightman, Lynn Gilbert	Friendship
Williams, Jesse Paul	Kennedy
Witter, Emmett Allen	Alfred
Wright, Robert Lawrence	Conklin
Yablonowitz, Solomon	New York

SPECIALS

Bardeen, Edna Rogers	Los Angeles, Cal.
Barnhart, Ethel Mary	Elma
Bartoo, Eli Roe	Alfred
Blanchard, Margery Elizabeth	Linwood, Mass.
Bradley, Roy Leigh	Ransomville
Burgott, Lawrence Job	Lawton
Byers, Iva Simmons	Alfred
Cornwall, Carrie B.	Machias
Crandall, Adelaide	Alfred
Crumb, Ella M.	Alfred
Dennis, Florence Ellen	Greenwood
Dorrance, George Bulkley	Elkland, Pa.
Eells, Alton	Alfred
Fenner, Eldyn Locke	Ransomville
Fisher, Leah Mae	South Dayton
Folts, George Washington	Frankfort
Gould, Hazel E.	Alfred
Hamilton, Bertha	Alfred
Hoefler, Eleanor Virginia	Geneva
Hollman, Francis Erwin	Corning
Hosley, Thelma Luella	Cuba
Mason, John Norman	Conewango Valley
Peace, Philip Edward	New York
Post, Jessie	Alfred
Potter, Mary	Tampa, Florida
Rogers, Esther	Alfred
Ryan, Helen Wilhelmina	Corning
Sweetland, Hester	Dryden
Wells, Carrie	Alfred
Weed, Harriet A.	Alfred
Witter, Julia Etta	Alfred

SHORT COURSE STUDENTS

Allen, John	Alfred Station
Anderson, Morton	Brooklyn
Ames, Proctor	Richburg
Barnes, Fred D.	Arcade
Beamis, Lynn A.	Buffalo
Brown, Arthur	Lindley
Burdick, Lester D.	Alfred
Couch, Clifford J.	Warsaw
Fleet, Lloyd W.	Bradford
Foote, Glenn H.	Bliss
Hunting, Henry C.	Alfred
Johnston, Harold A.	Rushford
Kelley, Charles E.	Olean
McNarry, Augustus James	Albany
Morse, Charles Joyce	Pavilion
Ormsby, Robert	Alfred Station
Page, Walter C.	Hornell
Pickeld, Frank	Alfred
Randall, Merle J.	Hilton
Sadler, Wm. L.	Alfred
Swarts, Marion L.	Hornell
Waite, F. Leslie	Perrysburg

COLLEGE STUDENTS IN DOMESTIC SCIENCE

Dimick, Lillian	Erie, Pa.
Elliott, Marian	Wellsville
Gardiner, Helen	Portville
Hart, Genevieve	Corning
Hood, Mabel	Hornell
Horton, Ednah	North Collins
Spencer, Lelia	Arcade
Taber, Mildred	Buffalo
Trenkle, Rose	Portville

COLLEGE STUDENTS IN AGRICULTURE

Buck, William	Canisteo
Griffiths, Horace	Burlington Flats
Hildebrandt, Emmet	Cornwall-on-Hudson
Hollman, Francis	Corning
Hopkins, Carl	Almond

HIGH SCHOOL STUDENTS IN DOMESTIC SCIENCE

Babcock, Doris	Alfred
Beach, Fannie	Alfred
Davis, Gladys	Alfred
Gardiner, Marian	Alfred
Howe, Margaret	Alfred
Howe, Marian	Alfred
Irish, Mary	Alfred
Langworthy, Catherine	Alfred
Morton, Ethel	Alfred
Palmer, Mary	Alfred
Palmer, Mildred	Alfred
Palmer, Phyllis	Alfred

SUMMARY OF STUDENTS

	Agriculture	Home Economics	Total
Seniors	27	11	38
Juniors	37	4	41
Freshmen	64	7	71
Specials	10	21	31
Short Winter Course	22		22
College Students taking one or more Courses	5	9	14
High School Students taking one or more Courses		12	12
	<hr/>	<hr/>	<hr/>
	165	64	229
Duplicants			3
			<hr/>
Total			226

Index

A	PAGE
Admission	7
Advanced Courses for Women.....	15
Agricultural Hall.....	6
Arithmetic	16
Athletics	34
Art Needlework	16

B	
Basketry	16
Board of Managers.....	2
Botany	17
Breeds and Judging.....	16
Breeding	17
Buildings	6
Butter and Cheese.....	17

C	
Cement	17
Cheesemaking (advanced)	18
Chemistry	18
Christian Associations.....	10
Climatology	18
Cookery and Foods.....	18
Cost Accounts.....	19
Country Life Club.....	9
Courses of Study.....	10
Cow Testing.....	19

D	
Dairy Bacteriology.....	20
Dairy Building.....	6
Date of Opening.....	1
Dietetics	20
Drafting	20
Drafting and Shop Work.....	20
Drawing	20

E	
Electives	14
English	21
Entrance Requirements.....	7
Entrance Blank (last page).....	43
Executive Committee.....	2
Expenses	7
Extension Work.....	34
Explanation of Courses.....	16

F	
Faculty	3
Farm	6
Farm Buildings.....	21
Farm Buttermaking.....	22
Farm Dairying.....	22
Farm Law.....	22
Farm Machinery.....	22
Farm Management.....	22
Farm Practice.....	23
Farm and Home Week.....	33
Feeds and Feeding.....	23
Fertilizers	23
Field Crops.....	23
Forestry	24
Forge Work.....	24
Fruit Growing.....	24

G	PAGE
Greenhouse	6
Greenhouse Management.....	24

H	
Hand Work.....	25
History and Government.....	25
Home Decoration.....	25
Home Gardening.....	25
Home Nursing.....	26
Household Chemistry.....	26
Household Management.....	26
House Plans.....	26
House Practice.....	26
House Sanitation.....	27
Hygiene	27

I	
Insect Pests and Plant Diseases..	27

L	
Landscape Gardening.....	27
Laundry	27
Location of School.....	9

M	
Mensuration	28
Millinery	28
Music	28

O	
Object of School.....	6

P	
Parliamentary Law.....	29
Pedigrees	29
Physics	29
Physical Training.....	29
Positions	8
Poultry	30
Public Speaking.....	31

R	
Register of Students.....	35-40
Rural Sociology.....	31

S	
School Calendar.....	1
Self-Support	8
Sewing	31
Small Fruits.....	32
Soils	32
Stock Judging (advanced).....	32
Student Publications.....	34
Summer Work for Students.....	34
Surveying and Leveling.....	32
Summary of Enrollment.....	41

T	
Three Year Course.....	10
Two Year Course.....	12

V	
Vegetable Gardening..12, 13, 14,	32
Veterinary Science.....	33

W	
Winter Short Course.....	33
Woodworking	33

APPLICATION FOR ADMISSION

to the

NEW YORK STATE SCHOOL OF AGRICULTURE

at Alfred University, Alfred, N. Y.

.....1916

1. Name in full.....
2. Postoffice
3. County Date of Birth
4. Name of Parent or Guardian.....
5. Address of Parent or Guardian
6. Have you ever attended High School?
7. How Long?
8. Are you a High School Graduate?
-
9. How long have you been out of school?
10. If a young man, have you had any farm experience?
11. How long ?.....
12. Enclose with this application a letter of recommendation and a statement from the Schools you have attended showing the the subjects you have passed.
13. Remember that you are eligible for entrance if you are sixteen years of age or older and have completed the work of the first eight grades as taught in the public schools.

Do not make out this form unless you confidently expect to enter.
 Send in this application as early as possible, so that we can arrange for ample school supplies and boarding accommodations.
 Address all correspondence to the Director.



3 0112 105611237